

## AMENDMENTS TO THE CLAIMS

This listing of claims replaces all prior versions, and listings, of claims in the application:

1. (currently amended) A food product for human consumption that comprises as an ingredient a ~~preparation of a quick-dried~~ comminuted whole coffee cherry ~~or an extract of an optionally comminuted whole coffee cherry~~, wherein the coffee cherry is quick-dried such that a mycotoxin level of the coffee cherry is less than 20 ppb for total aflatoxins, less than 10 ppb for total ochratoxins, and less than 5 ppm for total fumonisins.
2. (currently amended) The food product of claim 1 wherein the food product is selected from the group of a beverage, a baked good, a snack, a cereal, a nutritional supplement in liquid form, and a nutritional supplement in liquid form ~~preparation of the coffee cherry comprises a ground fragment of the coffee cherry.~~
3. (currently amended) The food product of claim 2 wherein the food product comprises the extract of the whole coffee cherry ~~preparation of the coffee cherry comprises an extract from a ground fragment of the coffee cherry.~~
4. (previously presented) The food product of claim 1 wherein the food product further comprises at least one of a bean of the coffee cherry, a pulp of the coffee cherry, a mucilage of the coffee cherry, and a hull of the coffee cherry.
5. (currently amended) The food product of claim 1 wherein the food product ~~preparation of the coffee cherry~~ further comprises an extract from at least one of a bean of the coffee cherry, a pulp of the coffee cherry, a mucilage of the coffee cherry, and a hull of the coffee cherry.
6. (original) The food product of claim 1 wherein the coffee cherry is a sub-ripe coffee cherry and has a primarily green color with less than 25% red color.
7. (original) The food product of claim 1 wherein the coffee cherry is a sub-ripe coffee cherry and has a primarily red color with less than 25% green color.

8. (original) The food product of claim 1 wherein the coffee cherry is a sub-ripe coffee cherry and has a primarily red color with less than 5% blemished area.
9. (currently amended) The food product of claim 1 wherein the coffee cherry is quick-dried to a residual water content that is no higher than 20% (wt/wt) in a dryer using heated air.
10. (currently amended) The food product of claim 1 wherein the coffee cherry is quick-dried to a residual water content that is no higher than 12% (wt/wt) in a dryer using solar radiation.
11. (currently amended) The food product of claim 1 wherein the food product is a snack coffee cherry is quick dried by exposing the coffee cherry to at least one of ambient air and sun light.
12. (currently amended) The food product of claim 1 wherein the food product is a cereal tea brewed from the coffee cherry.
13. (currently amended) The food product of claim 1 wherein the food product is a beverage ~~comprising an~~ that comprises the extract of the whole coffee cherry.
14. (currently amended) The food product of claim 1 wherein the food product is nutritional supplement in liquid or solid form ~~and comprising an~~ that comprises the extract of the whole coffee cherry.
15. (currently amended) A mixture for production of a tea for human consumption comprising: water and a plurality of ~~that is brewed from a comminuted~~ quick-dried whole coffee ~~cherry~~ cherries, wherein the coffee cherries are present in comminuted form.
16. (currently amended) The mixture [[tea]] of claim 15 wherein the coffee cherry has a mycotoxin level of less than 20 ppb for total aflatoxins, less than 10 ppb for total ochratoxins, and less than 5 ppm for total fumonisins.
17. (currently amended) The mixture [[tea]] of claim 16 having a polyphenol concentration of at least 10 mg/oz.

18. (currently amended) The mixture [[tea]] of claim 15 wherein the coffee cherry is a sub-ripe coffee cherry.
19. (currently amended) A quick-dried sub-ripe whole coffee cherry, optionally comminuted, that has a mycotoxin level of less than 20 ppb for total aflatoxins, less than 10 ppb for total ochratoxins, and less than 5 ppm for total fumonisins, and wherein the coffee cherry is dried within 48 hours after harvest to a residual moisture content of no higher than 20% (wt/wt).
20. (currently amended) The quick-dried coffee cherry of claim 19 wherein the coffee cherry is a sub-ripe coffee cherry that has a primarily red color with less than 25% green color.
21. (new) A food product for human consumption comprising a beverage in admixture with an additive, wherein the additive comprises an extract from an optionally comminuted whole coffee cherry, wherein the whole coffee cherry has a mycotoxin level of less than 20 ppb for total aflatoxins, less than 10 ppb for total ochratoxins, and less than 5 ppm for total fumonisins.